

SECTION 11 4000 - FOOD SERVICE EQUIPMENT

PART 1 GENERAL

1.1 SUMMARY

- A. Section includes Foodservice Equipment as scheduled on the drawings.
- B. Whenever the term "KEC" or "Kitchen Equipment Contractor" is used, it shall be the company that is the successful bidder and is awarded the contract for the erection and completion of the work that is outlined herein to the complete satisfaction of the Owner's Representative.
- C. Whenever the term "FSEC" is used, it shall refer to the Food Service Equipment Consultant.
- D. KEC must perform all work in a timely fashion which is aligned with the overall construction schedule for the project. KEC must communicate any delays or schedule conflicts that they foresee to architect and general contractor in a timely fashion. Failure to communicate delays will not be acceptable.

1.2 RELATED WORK

- A. Division 01 – General Requirements
- B. Division 15 – Mechanical Contractor
- C. Division 16 – Electrical Contractor

1.3 SUBMITTALS

- A. Within (5) calendar days after award of contract, the KEC must provide an itemized list of equipment included in bid to the Owner, Architect, & FSEC for review to confirm conformity to written specifications. Failure to follow specifications as detailed in this Division 11 4000 may result in disqualification.
- B. Within thirty (30) calendar days after award of contract, the KEC is to supply electronically, ¼" equals 1'-0" scale dimensioned plan drawings indicating location of all food service equipment along with its associated mechanical, electrical, plumbing, special conditions requirements and shop drawings for any and all custom fabricated equipment requiring approval prior to production.
- C. Within thirty (30) calendar days after award of contract, the KEC shall electronically submit specification sheets with full data on all items of brand name manufacturer, catalog cuts to be organized in a single electronic document and clearly identified with item number to correspond with itemized specifications, hereinafter indicated.
- D. Approval of detailed shop drawings and specification sheets shall not waive the obligation of KEC to furnish materials and methods of construction called for in specifications, even though they may be shown incorrectly, or, not at all, in the drawings.
- E. KEC must provide in duplicate paper copy and electronic copy a complete Operation and Maintenance Manual document for the project. KEC is responsible for confirming that these requirements meet needs as called for in the General Requirements section of this bid specification.

- F. KEC must furnish all registered warranty information as of date of substantial completion to GC and Owner's Representative as it pertains to the equipment and services called for in this section 11 4000 specification.
- G. All equipment of brand name manufacturer shall be of the latest model or succeeding model at the time of the delivery. Any price adjustment in connection with this shall be requested of the Owner's Representative in writing.

1.4 WARRANTY

- A. Submit KEC's guarantee for all workmanship, material and equipment, for a period of one (1) year from the time the equipment is put into operation and accepted by the Owner's Representative. This warranty period shall not supersede any requirements made in the architectural specifications and it will be the responsibility of the KEC to confirm warranty coverage.
- B. Guarantee and conditions of service on items of brand name manufacturer, as established by the manufacturers, shall apply where extending beyond the guarantee and service set forth in these specifications.
- C. Reach-In Refrigeration Systems: For any reach in refrigeration units there shall be provided a full three-year system parts and labor warranty to cover installation and parts associated with the reach-in refrigeration units; five-year warranty on compressor/condensing unit and coil to cover parts and materials.
- D. Remote-Refrigeration Systems: For any remote refrigeration systems there shall be provided a full one-year parts and labor warranty for any labor performed to install said remote refrigeration system. Additionally, a 5-year parts warranty should be provided on all compressors on remote refrigeration systems.

1.5 QUALITY ASSURANCE

- A. Installer Qualifications: Engage an experienced installer to perform work of this Section, who has specialized in installation of Food Service Equipment for a minimum of (5) years. Installer must have a successful performance record.
- B. The following are basic specifications of items of custom fabricated equipment covering the type and quality of materials, the method of fabrication, assembly and design and will be referred to in the itemized specifications by the term "as specified".
- C. All items of custom fabrication shall be the product of the single manufacturer of such equipment so as to insure uniformity throughout.
- D. All metal gauges shall be United States Standard.
- E. All workmanship shall be of the finest and all materials shall be new, of the best quality and without flaws.
- F. NSF Standards: Comply with Applicable NSF International standards and criteria. All equipment to have NSF mark on each equipment item, unless otherwise indicated.
- G. All equipment shall comply with National Sanitation Foundation standards and all Federal, State

and Local Health Codes.

- H. All gas equipment to be U.L. and AGA approved.
- I. All electrical equipment shall wear Underwriter's seal of approval.
- J. KEC to take part in Pre-Installation Conference and prescribed construction meeting(s). Coordinate with all trades for access, connections, disconnects and code compliance.

1.6 SUBSTITUTIONS

- A. Submit a written request to the FSEC and Architect for approval not less than (10) ten business days prior to bid date. Include description, drawings, and equipment cut sheet, performance test data and any other pertinent information regarding the specified item. Approval is subject to FSEC and Ownerreview.
- B. Any substitute for materials specified, or changes in methods of construction from the way specified and shown on the approved detail drawings is to be requested, in writing, from the Owner's Representative and FSEC, before any such substitution is applicable.
- C. Should any substituted items necessitate changes in utility connections related to this item, it will be the obligation of the KEC to properly notify the GC, Owner's Representative, and FSEC of such impacts at time of submittal request to ensure complete budget for cost impact of substitution is captured. Failure to notify said parties of any changes to utility requirements which result in additional costs to the project will be covered at the expense of the KEC.

1.7 DELIVERY, STORAGE AND HANDLING

- A. KEC will be responsible for storing equipment in a safe and secure location prior to delivery to final project location. All equipment stored by KEC shall be covered by adequate insurance in order to protect from damage and loss.
- B. Deliver food service equipment as complete units with protective covering and in original boxes or crating.
- C. Remove packaging into site construction dumpsters to be provided by others.
- D. KEC supplied equipment shall be uncrated, set in place, sealed to wall (where noted) and sealed with NSF Silver, Clear or White silicone to be reviewed with owner.
- E. KEC is responsible for ensuring equipment is level and made ready for final connections by necessary trades.

1.8 SITE CONDITIONS

- A. It is the responsibility of the KEC to verify dimensions of food service equipment installation areas by conducting field measurements before custom fabricated equipment is approved for production.
- B. Establish rough-ins for all electrical, plumbing and mechanical connections and verify placement by conducting field visits to the project site as necessary.
- C. Where field measurements cannot be made without delaying the work, KEC shall establish required dimensions with architect and GC and proceed with fabricating equipment upon written approval of requisite hold-to dimensions.

- D. Coordinate construction dimensions and installation with other work as indicated in section 1.2.
- E. Field verification and coordination with G.C. to ensure that units can be delivered to their final destination through existing building openings. If KEC cannot build and install equipment in a fashion that utilizes existing building openings they must notify the architect and general contractor in writing to coordinate alternative delivery methods prior to bid. Failure to notify design team of delivery issues may result in additional costs that will be the responsibility of the KEC.

PART 2 – PRODUCTS

2.1 QUALIFIED FABRICATORS

- A. **QUALIFICATIONS:** Minimum (5) years experience constructing similar equipment for food service applications.
- B. **Authorized Equipment Fabricators:** The companies which have been listed below are approved for fabrication of stainless-steel equipment detailed for this project. Substitutions are permitted per Section 1.6.

1. Eagle Group

2.2 GENERAL REQUIREMENTS

- A. All items of custom fabrication shall be the product of the single manufacturer of such equipment so as to insure uniformity throughout.
- B. All stainless steel to be fabricated per written specification for each item provided in section 3.5 **PRODUCT SPECIFICATIONS** below.
- C. All piecing of stainless steel, whether on cabinet surfaces or cabinet bases, shall be continuous welded joints. All welded joints shall be smooth and polished to original finish.
- D. Where galvanized iron is specified, it shall be copper bearing sheets, used in largest sizes with as few joints as possible. All welded joints shall be sandblasted and finished with rustproof galvanized zinc compound. All galvanized iron is to be finished with a prime coat and two (2) finish coats of hammerloid enamel.
- E. When plywood is used for backing, supports, construction of casework, it shall be no less than exterior grade plywood, manufactured per U.S. Product Standard PS-1-83, 5 or 7 ply, with waterproof glue.
- F. Where marine grade plywood is specified, it will be manufactured per U.S. Product Standard PS-1-83, complete with Douglas Fir 1 and Western Larch. Plywood shall be 5 or 7 ply with waterproof glue.
- G. KEC is responsible for delivery assembly of all equipment in locations as they are reflected in the architectural and food service plans.
- H. KEC is responsible for caulking along seams for all equipment. Silicone shall be gray or silver to match finish of equipment. All sealing of equipment must be done in a neat and workmanlike manner.

2.3 FABRICATION REQUIREMENTS

A. BASE CABINETS

To be constructed per shop drawings included in food service plans for this project. Cabinets must be constructed using methods specified in shop drawings.

B. PIPE STANDS AND OPEN BASE TABLES

All open base tables shall be constructed per description provided for each item in written specification listed below in section 3.5 PRODUCT SPECIFICATIONS.

C. FIELD JOINTS

IF NECESSARY, all field joints in both tops and cabinet bases shall be completely welded or seamed on the job and ground smooth and polished to match original finish by KEC. Tack welding or bolting in the field will not be accepted.

D. DRAIN BOARDS

All drain boards shall be constructed per description provided for each item in written specification listed below in section 3.5 PRODUCT SPECIFICATIONS.

E. DRAWERS

All drawers shall be constructed per description provided for each item in written specification listed below in section 3.5 PRODUCT SPECIFICATIONS and food service plans.

F. DOORS

All doors shall be constructed per description provided for each item in written specification listed below in section 3.5 PRODUCT SPECIFICATIONS and food service plans.

G. CLOSURE AND TRIM PANELS

Where applicable above exhaust hoods and walk-in refrigeration, the KEC will be responsible to provide closure and trim panels that match the finish of the equipment that they are incorporated into.

H. ELEVATED SHELVING

Shelving to be mounted at a height of 54" AFF unless specified otherwise in an items particular written specification or food service plans.

PART 3 - EXECUTION

3.1 INSTALLATION

- A. The KEC is to deliver set in place and make ready for final connections all equipment which they provided per this section at locations where shown on plan. Applicable trades, unless otherwise noted, will be responsible for final utility connections.

- B. Install food service equipment level and plumb, according to manufacturer's written instructions, original design and referenced standards.
- C. Install equipment with access and maintenance clearances according to manufacturer's written instructions and requirements of authorities having jurisdiction.
- D. Provide cutouts in equipment, neatly formed where required in order to run service lines through equipment to make final connections.
- E. Provide final protection and maintain conditions, in a manner acceptable to manufacturers and installer that ensure food service equipment is without damage or deterioration at the time of substantial completion.
- F. KEC will be responsible for delivery of any walk-in refrigeration panels and systems to the project site unless otherwise specified. KEC is responsible for erecting all walk-in panels including necessary caulking as required by manufacturer to allow for proper performance. KEC is responsible for confirming that the pad on which any walk-in box will sit is transit level to ensure proper construction of the box by installer.
- G. KEC will be responsible for hanging evaporator coils per drawings. KEC to coordinate the location of condensing units with GC and MC. The installation of the remote condensing unit is the responsibility of the KEC but the installation of the curb on which the condensing unit should rest as well as any penetrations needed to run refrigeration lines through will be performed by the GC.
- H. Walk-in lights to be hung and wired by EC. Exposed conduit inside walk in complex not acceptable to wire components.
- I. Heat tape and NEMA rated outlet to which it connects inside walk-in unit is to be provided and installed by EC. Exposed conduit acceptable; penetrations must be sealed inside and out as to not create transfer of temperatures.
- J. Walk-in condensate piping to be provided and installed by KEC. KEC shall use copper plumbing. PVC will not be permitted. KEC shall insulate all condensate drain lines in walk-in freezers and coolers using Armaflex.
- K. All hand sinks are to be provided by KEC and installed by PC.
- L. Existing equipment not to be reused to be removed and disposed of by KEC. PC and EC to disconnect utilities prior for removal of equipment.

3.2 CLEANING AND PROTECTION

- A. KEC shall remove all debris accumulated during the delivery and installation of his equipment daily and immediately upon completion of said installation.
- B. KEC will provide a representative, when necessary, to correlate final hook-up by related contractors, so as not to impede job progress.
- C. After final hook-up, they shall lubricate, start up and check out all equipment requiring this service, and shall clean equipment and turn over to the Owner's Representative, for their final acceptance, in first class condition, all items in their contract.

3.3 COMMISSIONING

- A. The KEC shall provide a capable representative or representatives to demonstrate the proper use of the equipment at the time selected by the Owner's Representative.
- B. It will be the responsibility of the KEC to verify with the Owner's Representative a complete list of equipment which the Owner and their staff will need training on. This list shall be compiled and

then signed off on by the Owner's Representative and returned to Architect and FSEC.

- C. KEC shall provide a sign in sheet for all training sessions provided and return to Owner's Representative, Architect, and FSEC for records.
- D. The Owner's Representative is to give the KEC a minimum of seven (7) calendar days prior to this demonstration date.

3.4 PRODUCT SPECIFICATIONS

****NOTICE TO ALL BIDDERS****

Items included in this Section 11 4000 specification provide for construction of equipment by several different fabricators who have been deemed to be of similar quality. It is the responsibility of the bidder to provide a bid for the equipment called for which matches all specifications laid out in the attached shop drawings. It will be the responsibility of the Kitchen Equipment Contractor to notify the FSEC and Architect of any inconsistencies that may result in decreased performance for the end user prior to bidding. Any deviations from what is called for without notification to the FSEC and Architect may result in corrective action having to be taken by KEC at their expense.

ITEM #1 TRACK SHELVING SECTION

Quantity: LOT
Manufacturer: Metro
Model: LOT

1. One (1) each BTS15NA HD qwikTRAK™ Track Set, 15 ft., includes: necessary sections of track for assembling track runs (only (1) track set is required between stationary units)
2. One (1) each BTEC qwikTRAK™ High Density Storage System, stationary end unit kit, chrome-plated finish, includes: (8) 74"H posts & hardware to connect stationary end units to track & anchor track to floor, NSF (shelves sold separately)
3. Five (5) each BTMC HD qwikTRAK™ High Density Storage System, mobile unit kit, includes: posts, casters, donut bumpers & hardware, chrome, NSF.
4. Twenty-Eight (28) each Olympic J2460C Shelf, wire, 24" x 60", chromate finish, NSF

ITEM #2 SPARE NO.

ITEM #3 SPARE NO.

ITEM #4 DUNNAGE RACK

Quantity: LOT
Manufacturer: Channel Manufacturing
Model: LOT

1. Two (2) each ADE2436 Dunnage Rack, Tubular Dunnage Rack, Promo Series, 36"W x 24"D x 12"H, Aluminum Construction, (2,000) lb. distributed weight capacity per shelf, Made in USA, NSF, 11lbs.
2. Two (2) each ADE2448 Dunnage Rack, Tubular Dunnage Rack, Promo Series, 48"W x 24"D x 12"H, Aluminum Construction, (2,000) lb. distributed weight capacity per shelf, Made in USA, NSF, 14lbs.

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3. Model ADE2460 Dunnage Rack, Tubular Dunnage Rack, Promo Series, 60"W x 24"D x 12"H, Aluminum Construction, (2,000) lb. distributed weight capacity per shelf, Made in USA, NSF, 16lbs.

ITEM #5 SPARE NO.

ITEM #6 MIXER

1. Existing – Relocate – 60 qt.

ITEM #7 WORK TABLE, BAKERS TOP

Quantity: One (1)
Manufacturer: John Boos
Model: DSB08

1. Work Table, baker's top, 72"W x 30"D, 1-3/4" thick top with 4" covered riser on back & both ends, Northern Hard Rock Maple, stainless steel legs, side & rear adjustable bracing, bullet feet, NSF, KD (Available in Effingham)

ITEM #8 SHELVING, WALL MOUNTED

Quantity: One (1)
Manufacturer: John Boos
Model: EWS8-1672

1. Shelf, wall-mounted, 72"W x 16"D, Stallion Safety Edge front, 1-1/2"H rear up-turn, includes (3) support brackets, 18/430 stainless steel with # 4 polish, KD, NSF

ITEM #9 OVEN, GAS, ROLL-IN (OPTIONAL ITEM)

Quantity: One (1)
Manufacturer: Baxter Manufacturing
Model: OV500G1EE

1. Rotating Rack Oven, gas, curved front, holds (1) single rack, programmable digital controls, auto rack lift, Advanced Controls with 4-stage bake & 99 programmable menus, self-contained steam system, three pane field reversible glass door, stainless steel construction, fully fire sealed hood, flush floor, single vent, 180,000 BTU, cULus, UL EPH Classified, ENERGY STAR®
2. One-year parts and labor warranty with additional 9 years for heat exchanger tubes, standard
3. HTS0N1 Natural gas burner, standard
4. 208-240v/60/3-ph, 5.0-4.4 amps, heating circuit, also requires 120v/60/1ph control circuit (USA)
5. LFT00B "B" style lift, standard
6. BAC0NO Standard control
7. PRN0NO No prison package, standard
8. SHPSPD Oven body shipped split, for single rack units.
9. Basic Assembly, Set-in Place & Start-up - per specification listed below (NET)

ITEM #10 OVEN RACK, ROLL-IN (OPTIONAL ITEMS)

Quantity: Three (3)
Manufacturer: Baxter Manufacturing
Model: BXSFA-20B1

1. Aluminum SINGLE END LOAD rack for SINGLE RACK OVEN – (20) Slides (3" spacing)

ITEM #11 INGREDIENT BINS

1. Existing - Relocate

ITEM #12 SPARE NO.

ITEM #13 EYE WASH STATION

Quantity: One (1)
Manufacturer: T&S Brass
Model: EW-7656WC

1. Eyewash Unit, recessed, wall mounted, 32"H x 14"W x 5"D, single valve with strainer, 4.2 gpm flow control, polished chrome-plated brass valve, stainless steel housing, 1/2" NPT inlet, 2" NPT waste outlet, cCSAus

ITEM #14 HAND SINK

1. Existing - Relocate

ITEM #15 WIRE SHELVING

Quantity: LOT
Manufacturer: Olympic
Model: LOT

1. Four (4) each J2448K Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF
2. Four (4) each J2460K Shelf, wire, 24" x 60", green epoxy finish with chromate substrate, NSF
3. Eight (8) each J63UK Post 63", mobile, works with stem caster, grooved at 1" intervals, green epoxy finish with chromate substrate, NSF.
4. Four (4) each J5 Stem/Swivel Caster, 5" dia., 1-1/4" face, resilient rubber tread, 200 lb. load capacity, NSF
5. Four (4) each J5B Stem/Swivel-Brake Caster, 5" dia., 1-1/4" face, resilient rubber tread, 200 lb. load capacity, NSF

ITEM #16 DISHWASHER, FLIGHT TYPE

Quantity: One (1)
Manufacturer: Hobart
Model: FT1000SE+BASE

1. Low energy series base model without power rinse flight type dish machine, 58 gallons of final rinse consumption per hour, with dual rinse, hinged & insulated doors, sliding wash arms without caps, 16" round flange & microprocessor controls with delime notification, Free factory startup for installations within a 100-mile radius of a Hobart service office; installation beyond 100 miles will be charged at the quoted rate by the local Hobart service office ENERGY STAR®
2. Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
3. Required machine assembly by Hobart Service
4. FT1000SE-ASR0NO Without Automatic Soil Removal (ASR)
5. FT1000SE-LPF025 Load Platform 2.5'
6. FT1000SE-DRSYES With Dual Rinse
7. FT1000SE-CTRSTD Standard Non-Split 5' Center Joined (Wash/Dual Rinse)
8. FT1000SE-UNL056 5' 6" Unload Section Non-Split
9. FT1000SETLG17.228 TLG - Total Length of load, center & unload section is: 17.228 feet.
10. FT1000SE-DRY0NO Without Blower Dryer
11. FT1000SE-HGTSTD Standard Height
12. FT1000SE-EGR0NO Without Energy Recovery System
13. FT1000SE-AER0NO Without Advansys Energy Recovery (Ventless Technology)
14. FT1000SE-HTESCL Steam Coil
15. FT1000SE-ELE0EU 208-240v/60/3-ph (LV), for steam heat
16. FT1000SE-CBRYES With Circuit Breaker
17. FT1000SE-CON001 (1) Service Connection (refer to specifications sheet for rated amps)
18. FT1000SE-CBRSLN SLN - With Circuit Breaker, Steam, Low Voltage, for machines Without Blower Dryer
19. FT1000SE-BST120 120 Steam Booster
20. FT1000SE-PIPSTD Standard Piping
21. FT1000SE-DIR0RL Right to left operation.
22. FT1000SE-ACL0NO Without Auto Clean
23. FT1000SE-ADL0NO Without Auto Delime
24. FT1000E-DRNL0D Drain in Load
25. FT1000SE-DORHNG Hinge doors, all sections
26. FT1000E-SEC0NO Without added security.
27. FT1000SE-CNVTAC TYPE A CONVEYOR
28. FT1000SE-ROD0NO Without Cross Rods
29. FT1000SE-SEF0NO Without SEF Options

ITEM #17 WORK TABLE, STAINLESS STEEL TOP

Quantity: One (1)
Manufacturer: Eagle Group
Model: SPECFAB

1. Dishtable, 120"W x 24"D, 14/300 series stainless steel top, 6"H backsplash w/ rear turndown and Z-clips, left & right end splashes, raised rolled rim on front, Uni-Lok® gusset system, (2) integral 3'-4"W stainless steel pass-thru, (1) 20" x 18" x 14" deep sink bowl, complete w/ deck mount faucet hole provisions, stainless steel crossrails on side & rear, stainless steel legs & adjustable bullet feet, NSF
2. T&S Brass B-5120-12-B-16R EasyInstall Workboard Pre-Rinse Unit, deck mount mixing faucet, add-on faucet with 12" swing nozzle, 8" center, spring action gooseneck, 1.15 GPM spray valve (B-0107), 16" riser, 44" flexible stainless-steel hose, 6" wall bracket, 1/2" NPT male inlet, lever handles, quarter-turn Eterna cartridges, low lead, 2019 DOE PRSV - Class II
3. Brass B-3950-SB Waste Drain Valve, 3-1/2" sink hole, short twist handle, removable strainer basket, 1-1/2" NPT male adapter, 2" NPT male outlet

ITEM #18 THREE (3) COMPARTMENT SINK

Quantity: One (1)
Manufacturer: Eagle Group
Model: SPECFAB

1. Three Compartment Sink, 18'-5'-1/2"W x 31"D, 14/304 stainless steel top, 10"H backsplash w/ rear turndown and Z-clips, (2) 8" o.c. splash mount faucet hole provisions, left end splash, 4'-6" right-hand drainboard, 7'-4" left-hand drainboard, rolled edges on front & sides, left side integral 5"W stainless steel pass-thru w/ provisions for coiling door, (3) 24" x 24" x 14" deep compartments, complete w/ stainless steel twist brackets, welded 4'-6" undershelf below right-hand drainboard, stainless steel crossbracing on all sides, stainless steel legs & adjustable bullet feet, NSF
2. T&S Brass B-0290 Sink Mixing Faucet, wall mount, 8" adjustable centers, 12" Big-Flo swing nozzle with plain end outlet, 4-arm kitchen handles with color coded indexes, 00LL street elbows with 3/4" female NPT inlets, ADA Compliant
3. T&S Brass B-0279 Big-Flo Mixing Faucet, Add-On-Faucet, 14" end swing nozzle, 36" stainless steel hose, spray valve, wall bracket, 3/4" inlet elbows.
4. Three (3) each T&S Brass B-3950-SB Waste Drain Valve, 3-1/2" sink hole, short twist handle, removable strainer basket, 1-1/2" NPT male adapter, 2" NPT male outlet

ITEM #19 HOSE REEL

Quantity: One (1)
Manufacturer: T&S Brass
Model: B-7222-C05

1. B-7222-C05 Hose Reel System, enclosed, 3/8" x 30' hose with stainless steel front trigger spray valve (with a 5/16" orifice), with ratcheting system & adjustable hose bumper, epoxy coated steel hose reel.
2. 1-year limited warranty, standard
3. 1-year limited warranty for hose, standard
4. 2-year limited warranty for hose reel, standard
5. ORK-SK Hose Reel Connector Kit, 18" riser, 36" flexible water connector hose, vacuum breaker, stainless steel quick disconnect, 1/2" female NPT elbow, 3/8" NPT, NSF

ITEM #20 SPARE NO.

ITEM #21 WIRE SHELVING

Quantity: LOT
Manufacturer: Olympic
Model: J2448K

1. Twelve (12) J2448K Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF
2. Twelve (12) J74K Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF.

ITEM #22 WORK COUNTER

Quantity: One (1)
Manufacturer: Eagle Group
Model: YUL-1421-00

1. Custom Work Counter, 180"W x 54"D, 14/3 stainless steel top, 7"H back-to-back splash @ sink bowl locations, (2) 8" o.c. splash mount faucet hole provisions, square turndown edges, (2) 16" x 19-1/2" x 12" deep sink bowls, (2) stainless steel twist brackets, 18/3 stainless steel cabinet body, hinged doors @ sink bowl locations, (2) 3- tier drawer assemblies, (4) open base provisions, partial stainless steel intermediate shelves where applicable, stainless steel removable panels, stainless steel fixed bottom shelf where applicable, integral utility chase, partial stainless steel curb base @ water stub up location, stainless steel legs and adjustable bullet feet. (1) overshelf @ microwave location, (1) double over shelf, 99" O.A.L., 20"D top shelf, 10"D bottom shelf, stainless steel tubular supports and flag brackets, Custom counter includes (4) duplex receptacles prewired to a load center, final connections to be made in the field by Others.
2. Two (2) each T&S Brass B-0230-CR-WH4 Mixing Faucet, 8" centers, wall mount, 1/2" NPT female inlets, 4" wrist action handles, swivel gooseneck faucet with stream regulator, quarter-turn Cerama cartridges, low lead, ADA Compliant
3. Two (2) each T&S Brass B-3972-01-XS Waste Drain Valve, 3-1/2" sink hole, short lever handle, overflow tube, 1-1/2" NPT female outlet, 2" NPT male outlet

ITEM #23 MICROWAVE OVEN

1. Existing - No Change

ITEM #24 FOOD SLICER, ELECTRIC

1. Existing - No Change

ITEM #25 EQUIPMENT STAND, FOR MIXER / SLICER

Quantity: One (1)
Manufacturer: Eagle Group
Model: MS3024S

1. MS3024S Mixer Stand, stationary, 24"W x 30"D x 24"H, 16/300 series stainless steel top with 600 lbs. capacity, rolled front edge, stainless steel adjustable undershelf with 150 lbs. capacity, Uni-Lok® gusset system, stainless steel legs with adjustable stainless steel bullet feet, NSF.
2. CA4-SB Table Casters, set of (4), 4" diameter, (2) swivel & (2) swivel/brake, 115 lbs. capacity per caster, zinc with resilient tread, NSF.

ITEM #26 REACH IN COOLER

1. 2 Door - Existing - No Change

ITEM #27 REACH IN HEATED CABINET

1. Existing - No Change

ITEM #28 HAND SINK

1. Existing - No Change

ITEM #29 ICE MACHINE

1. Existing- Relocate

ITEM #30 WIRE SHELVING

Quantity: LOT
Manufacturer: Olympic
Model: J2130K

1. Four (4) each J2130K Shelf, wire, 21" x 30", green epoxy finish with chromate substrate, NSF
2. Eight (8) each J2442K Shelf, wire, 24" x 42", green epoxy finish with chromate substrate, NSF
3. Twelve (12) each J74K Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF.

ITEM #31 SPARE NO.

ITEM #32 SPARE NO.

ITEM #33 WORK TABLE, STAINLESS STEEL TOP

Quantity: One (1)
Manufacturer: Eagle Group
Model: T3696SE

1. Spec-Master® Series Work Table, 96"W x 36"D, 14/300 series stainless steel top, rolled edge on front & back, adjustable 18/300 series stainless steel undershelf with marine edge, Uni-Lok® gusset system, (6) stainless steel legs & adjustable bullet feet, NSF.
2. Two (2) each 501572 Drawer Assembly, 20" x 20" x 5", 430 type stainless steel, removable drawer pan, hemmed safety pull handle

ITEM #34 COMBI OVEN, GAS

Quantity: One (1)
Manufacturer: RATIONAL
Model: ICP 6-FULL/6-FULL NG 208/240V 1 PH

1. Model ICP 6-FULL/6-FULL NG 208/240V 1 PH Two (2) (CC1GRRR.0000238) iCombi Pro® 6-Full Size Combi Ovens, double stack, natural gas, (12) 18" x 26" sheet pan or (24) 12" x 20" steam pan or (12) 2/1 GN pan capacity, (6) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 106,500 BTU each, 208/240v/60/1-ph, 6 ft. cord, 0.9 kW each, CE, IPX5, cCSAus, NSF, ENERGY STAR®
2. 60.75.752 Combi-Duo Universal Stacking Kit, for iCombi
3. 60.31.203 Stand I Stationary Oven Stand for Combi-Duo
4. 2 years parts and labor, 5 years steam generator warranty
5. CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge.
6. 9999.2252 RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, 100 miles
7. 8720.1560US Installation Kit, for gas iCombi/SCC/CMP 101G (120/60/1ph); gas iCombi/SCC/CMP 62G (208-240/60/1ph); gas iCombi/SCC/CMP 61G (120/60/1ph)
8. 1900.1150US Water Filtration Double Cartridge System, for full-size Combi-Duos or if used for more than (2) units, includes: (1) double head with pressure gauge, (2) R95H filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges)
9. 9999.2271 RCI RATIONAL Certified Installation, additional installation for Water Filter System
10. Model 56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket (minimum order quantity- 2 ea, unless ordered with a unit)
11. Model 56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit)

ITEM #35 COMBI OVEN, GAS

Quantity: One (1)
Manufacturer: RATIONAL
Model: ICP 6-FULL/6-FULL NG 208/240V 1 PH

1. Model ICP 6-FULL/6-FULL NG 208/240V 1 PH Two (2) (CC1GRRA.0000238) iCombi Pro® 6-Full Size Combi Ovens, double stack, natural gas, (12) 18" x 26" sheet pan or (24) 12" x 20" steam pan or (12) 2/1 GN pan capacity, (6) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 106,500 BTU each, 208/240v/60/1-ph, 6 ft. cord, 0.9 kW each, CE, IPX5, cCSAus, NSF, ENERGY STAR®
2. 60.75.752 Combi-Duo Universal Stacking Kit, for iCombi
3. 60.31.203 Stand I Stationary Oven Stand for Combi-Duo
4. 2 years parts and labor, 5 years steam generator warranty
5. CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge.
6. 9999.2252 RCI RATIONAL Certified Installation, new certified installation for each table-top iCombi of a combi-duo, 100 miles
7. 8720.1560US Installation Kit, for gas iCombi/SCC/CMP 101G (120/60/1ph); gas iCombi/SCC/CMP 62G (208-240/60/1ph); gas iCombi/SCC/CMP 61G (120/60/1ph)
8. 1900.1150US Water Filtration Double Cartridge System, for full-size Combi-Duos or if used for more than (2) units, includes: (1) double head with pressure gauge, (2) R95H filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges)
9. 9999.2271 RCI RATIONAL Certified Installation, additional installation for Water Filter System
10. Model 56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket (minimum order quantity- 2 ea, unless ordered with a unit)
11. Model 56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit)

ITEM #36 EXHAUST HOOD

1. No Change

ITEM #37 BLAST CHILLER FREEZER, REACH-IN (OPTIONAL ITEM)

Quantity: One (1)
Manufacturer: American Panel Corporation
Model: AP12BCF110-3

1. HURRiCHILL™ Blast Chiller/Shock Freezer, Reach-in, self-contained, (24) 12" x 20" x 2.5" or (12) 18" x 26" pan capacity, 110 lbs. from 160° F to 38° F blast chill capacity/90 minutes, 90 lbs. 160° F to 0° F freeze capacity/240 minutes, 7" LCD touch screen controller with Quick Start & A La Carte functionality, (1) heated food probe, stainless steel interior & exterior, 6" stainless steel legs, 3 HP, UL CLASSIFIED EPH, cUL, ANSI/NSF
2. 1-year parts & labor warranty standard on cabinet only
3. 5-year compressor warranty is standard, 1-year parts, labor not included
4. Standard Refrigeration, R404a refrigerant
5. 208v/60/3-ph, 10.0 amps, 6' cord, NEMA L15-20P
6. 5" Casters (set of 4)

ITEM #38 MOBILE HEATED CABINET

Quantity: Six (6)
Manufacturer: Metro
Model: C5T8-DSB

1. T-Series Transport Armour™ heavy-duty insulated mobile heated cabinet, 5/6 height, adjustable bottom load slides 3-2/5" OC, top mount solid state digital controls with mobile power (14) 18" x 26" or (28) 12" x 20" x 2-1/2" pan capacity, 304 stainless steel, foamed-in-place polyurethane insulation, maximum temperature 200°F, 6" casters, 120V/60/1, 1400 watts, 12 amps, NEMA 5-15P, cULus, NSF, ENERGY STAR®
2. 1 year warranty against manufacturing defects

ITEM #39 HEATED CABINET

1. (4) Each Existing – Relocate

ITEM #40 REACH-IN FREEZER

Quantity: One (1)
Manufacturer: True Mfg. - General Foodservice
Model: T-23F-HC

1. Freezer, reach-in, one-section, -10°F, (1) solid door, (3) PVC coated adjustable wire shelves, interior lighting, stainless steel door, stainless steel front, aluminum sides, clear coated aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 3.7 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®
2. NOTE: Commonly stocked model in right & left hinge; verify availability with factory
3. Self-contained refrigeration standard
4. Warranty - 7-year compressor (self-contained only), please visit www.Truemfg.com for specifics.
5. Warranty - 5-year parts & labor, please visit www.Truemfg.com for specifics.
6. Door hinged right standard.
7. 4" stem castors, standard (adds 5" to OA height)

ITEM #41 REACH-IN REFRIGERATOR

Quantity: One (1)
Manufacturer: True Mfg. - General Foodservice
Model: T-49-HC

1. Refrigerator, reach-in, two-section, (2) stainless steel doors, (6) PVC coated adjustable wire shelves, interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1/2 HP, 115v/60/1-ph, 5.4 amps, NEMA 5-15P, cULus, UL EPH Classified, Made in USA, ENERGY STAR®
2. Self-contained refrigeration standard
3. Warranty - 7-year compressor (self-contained only), please visit www.Truemfg.com for specifics.
4. Warranty - 5-year parts & labor, please visit www.Truemfg.com for specifics.
5. Left door hinged left, right door hinged right standard.
6. 4" stem castors, standard (adds 5" to OA height)

ITEM #42 WALK IN FREEZER

1. Existing - No Change

ITEM #43 SPARE NO.

ITEM #44 SPARE NO.

ITEM #45 COMBI OVEN, GAS - EXISTING

Quantity: Two (2)
Manufacturer: Vulcan
Model: ABC7G-NAT

1. Combi Oven/Steamer, natural gas, boilerless, (7) 18" x 26" full size sheet or (14) 12" x 20" full size hotel pan capacity, (3) knobs with LED displays for temperature, timer & humidity, auto-adjustment of humidity with temperature selection, auto-reversing fan with electronic braking system, cool to touch glass door, flashing door light & audible alert, (4) Grab n Go wire racks, stainless steel interior & exterior, 80,000 BTU, 120v/60/1-ph, engineered & assembled in USA, UL EPH Classified, cULus
2. THIS ITEM EXISTING AND FOR REFERENCE ONLY

ITEM #46 KETTLE, ELECTRIC, COUNTERTOP - EXISTING

Quantity: One (1)
Manufacturer: Vulcan
Model: K12ETT

1. Tilting Kettle, Electric, 12-gallon true working capacity, 2/3 jacketed countertop model, stainless steel construction with 316 series stainless steel liner, stainless steel splash proof console on right with faucet bracket, cleaning lock, 50 psi, cUL
2. THIS ITEM EXISTING AND FOR REFERENCE ONLY

ITEM #47 TILTING SKILLET BRAISING PAN, GAS - EXISTING

Quantity: Two (2)
Manufacturer: Vulcan
Model: VG40

1. Braising Pan, Gas, 40-gallon capacity, 46" wide open base, manual tilt, 9" deep stainless-steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 120,000 BTU, CSA Flame, CSA Star, UL EPH Classified
2. THIS ITEM EXISTING AND FOR REFERENCE ONLY

ITEM #48 FLOOR TROUGH

1. Existing - No Change

ITEM #49 HOOD SYSTEM

1. Existing - No Change

ITEM #50 PREP TABLE W/ FAUCET

1. Existing - No Change

ITEM #51 NESTING PAN RACK

Quantity: (10)
Manufacturer: Channel Manufacturing
Model: 406AN

1. Bun Pan Rack, Nesting, Standard Heavy-Duty Series, 20.5"W x 26"D x 64"H, Aluminum Construction, End Load, 3" Angle Spacing, (18) 18" x 26" or (36) 13" x 18" pans (2 per shelf), 5" Swivel Stem Casters model # CSS450, Made in USA, NSF, 34lbs. (ITEM WEIGHT ONLY), weight does not include 50 lbs. for pallet weight.
2. Lifetime warranty against rust and corrosion

ITEM #52 SPARE NO.

ITEM #53 SPARE NO.

ITEM #54 WALK IN COOLER

Quantity: One (1)
Manufacturer: Imperial Brown
Model: 21-IB-68503

1. Walk In Cooler, Sized per plan, 8' nominal interior height, white interior walls and ceiling, standard exterior finish with wainscoting along front. 4" cart traffic floor with interior floor ramp, 36" door and view port. Top closure and side trim strips to match exterior finish. LED lights with LED Temperature readout.

ITEM #55 REFRIGERATION

Quantity: One (1)
Manufacturer: Imperial Brown
Model: 21-IB-68503

1. Medium Temp walk-in refrigeration system. 1-year parts and labor, 5-year compressor warranty included

ITEM #56 WIRE SHELVING

Quantity: LOT
Manufacturer: Olympic
Model: LOT

1. Eight (8) each J2460K Shelf, wire, 24" x 60", green epoxy finish with chromate substrate, NSF
2. Forty (40) each J2448K Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF
3. Four (4) each J2436K Shelf, wire, 24" x 36", green epoxy finish with chromate substrate, NSF
4. Fifty-Two (52) each J74K Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF.

ITEM #57 DUNNAGE RACK

Quantity: Two (2)
Manufacturer: Channel Manufacturing
Model: ADE2448

1. Dunnage Rack, Tubular Dunnage Rack, Promo Series, 48"W x 24"D x 12"H, Aluminum Construction, (2,000) lb. distributed weight capacity per shelf, Made in USA, NSF, 14lbs. (ITEM WEIGHT ONLY)
2. Lifetime warranty against rust and corrosion

ITEM #58 BREAD RACKS

1. By Vendor - NIKEC

ITEM #59 SPARE NO.

ITEM #60 SPARE NO.

ITEM #61 SPARE NO.

ITEM #62 WALK IN FREEZER

Quantity: One (1)
Manufacturer: Imperial
Model: 22-IB-80829

1. Walk In Freezer, Sized per plan, 9' nominal interior height, white interior walls and ceiling, standard exterior finish. 4" pallet jack floor with interior floor ramp, 60" sliding door with strip curtain and view port. Top closure and side trim strips to match exterior finish. LED lights with LED Temperature readout.

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ITEM #63 REFRIGERATION

Quantity: One (1)
Manufacturer: Imperial Brown
Model: 22-IB-80829

1. Low Temp walk in refrigeration system. 1-year parts and labor, 5-year compressor warranty included

ITEM #64 DUNNAGE RACK

Quantity: LOT
Manufacturer: Channel Manufacturing
Model: LOT

1. Six (6) each ADE2448 Dunnage Rack, Tubular Dunnage Rack, Promo Series, 48"W x 24"D x 12"H, Aluminum Construction, (2,000) lb. distributed weight capacity per shelf, Made in USA, NSF, 14lbs.
2. Three (3) each ADE2460 Dunnage Rack, Tubular Dunnage Rack, Promo Series, 60"W x 24"D x 12"H, Aluminum Construction, (2,000) lb. distributed weight capacity per shelf, Made in USA, NSF, 16lbs.

ITEM #65 WIRE SHELVING

Quantity: LOT
Manufacturer: Olympic
Model: LOT

1. Twelve (12) each J2448K Shelf, wire, 24" x 48", green epoxy finish with chromate substrate, NSF
2. Twelve (12) each J74K Post 74", stationary, grooved at 1" intervals, includes leveling bolt & cap, green epoxy finish with chromate substrate, NSF.

ITEM #66 SPARE NO.

ITEM #67 DUNNAGE RACK

Quantity: Two (2)
Manufacturer: Channel Manufacturing
Model: ADE2448

1. Two (2) each ADE2448 Dunnage Rack, Tubular Dunnage Rack, Promo Series, 48"W x 24"D x 12"H, Aluminum Construction, (2,000) lb. distributed weight capacity per shelf, Made in USA, NSF, 14lbs.
2. One (1) each ADE2460 Dunnage Rack, Tubular Dunnage Rack, Promo Series, 60"W x 24"D x 12"H, Aluminum Construction, (2,000) lb. distributed weight capacity per shelf, Made in USA, NSF, 16lbs.

ITEM #68 TRACK SHELVING SECTION

Quantity: LOT
Manufacturer: Metro
Model: LOT

1. One (1) each BTS16NA HD qwikTRAK™ Track Set, 16 ft., includes: necessary sections of track for assembling track runs.
2. One (1) each BTEC qwikTRAK™ High Density Storage System, stationary end unit kit, chrome-plated finish, includes: (8) 74"H posts & hardware to connect stationary end units to track & anchor track to floor, NSF.
3. Six (6) each BTMC HD qwikTRAK™ High Density Storage System, mobile unit kit, includes: posts, casters, donut bumpers & hardware, chrome, NSF.
4. Thirty-Two (32) each Olympic J2448C Shelf, wire, 24" x 48", chromate finish, NSF

ITEM #69 SPARE NO.

ITEM #70 SPARE NO.

END OF SECTION 11-4000